

Charlotte Greenwood Heads Orpheum Bill

Charlotte Greenwood, the dancing comedienne and musical comedy star, whose height is exceeded only by the length of the laughs she provokes, is back in vaudeville after years of stardom in the smartest Broadway revues, and she will bring her funny arms and legs—that won't behave—to the Orpheum Theatre, Los Angeles, Sunday, March 4.

And it has been some time since the two-day has had an opportunity to laugh with and at this drollist of comedienne. She was recently started in New York in "LeMaire's Affairs." Before that she was featured in the "Ritz Re-

vue" and the "Music Boy Revue." Preceding these came her several "Letty" musical comedies which took her to great heights, professionally. These were "So Long Letty," "Linger Longer Letty," "Let 'er Go Letty" and "Letty Pepper," and Miss Greenwood was known by and identified with this character for many seasons.

Miss Greenwood stands second to none of her type in comic manner and methods, and everyone likes her broad, rough and ready humor which is so genuine in itself that it needs not be marred by so-called cleverness, wit or sophistication. To see her means a half hour of hearty laughter and chuckling recollections for a long time after.

Miss Greenwood will offer a program of comedy songs in which she will be assisted by Martin Brookes, eminent composer and pianist.

Mr. and Mrs. J. O. Stalcup and Mr. and Mrs. A. F. Welton attended the meeting of the Nonpartisan Club Saturday evening at the home of Mrs. William Barker of Wilmington.

Sammy Cohen and Ted McNamara Leap to Fame Overnight by Their Great Comedy in 'What Price Glory'



EDMUND LOWE and DOLORES DEL RIO in "WHAT PRICE GLORY" WILLIAM FOX ATTRACTION

When Sammy Cohen and Ted McNamara started work in the comedy sequences of "What Price Glory," the epic war film at the Torrance Theatre next week, Wednesday, Thursday and Friday, they were not even well known actors. Before the film had been half finished, their names were nearly affixed to new contracts, and now comes the news that their first starring film, "A. W. O. L." has just been completed at the Fox studios.

Mackaill and Mulhall in Thrilling Comedy

An outstanding event of the present season is the showing Sunday only at the Torrance Theatre of "Man Crazy," the first National picture featuring Dorothy Mackaill and Jack Mulhall.



"Man Crazy" has been acclaimed the best vehicle that this popular team has ever had, and with an exceptional cast, beautiful photography and many comedy touches, this drama of New England is one that should amuse and entertain everyone.

Wife Savers

By NELLIE MAXWELL

SANDWICHES FOR SCHOOL

At this time of the year when lunches must be prepared each day, the following will be helpful:

Pepper Sandwiches—Remove the seeds from two peppers. Chop fine and simmer ten minutes in two tablespoonfuls of butter. Add a dash of salt and spread on lightly buttered bread; cover with a layer of grated American cheese.

Ham Sandwiches—Mince fine some cold boiled ham, chop fine some peanuts or use the peanut butter—one-half as much as ham. For each cupful of ham add a heaping tablespoonful of chopped sour pickle and one-half cupful of chopped celery. Mix to a well-blended paste with salad dressing, then use as filling for any kind of buttered bread.

Cheese and Almond Sandwiches.—Blanch twenty almonds, mince fine, add a cream cheese and a dozen olives chopped. Spread on buttered white bread.

Fish Sandwiches—Use leftover boiled fish, removing all the bones and skin, flake and add such seasoning as is needed; add two hard-cooked eggs chopped, two table-

spoonfuls of chopped capers or nasturtium seeds and enough salad dressing to make a smooth paste. Spread on bread and cover with watercress.

Crab Sandwiches.—Mix the mashed yolks of a hard-cooked egg with one teaspoonful of softened butter. Add one-third of a can of deviled crab and one tablespoonful of lemon juice. Mix to a paste. Spread on buttered brown bread. Cut into triangles.

Spanish Sandwiches.—Spread slices of bread, with a little prepared mustard, a light layer of cheese, minced olives and a thin slice of Spanish onion. Cover with a slice of buttered bread.

Cream Cheese Sandwiches—Chop a handful of hickory nuts, pecans or walnut meats, mix with a cake of cheese which has been softened with cream and seasoned with paprika. Spread on brown, buttered bread.

FAVORITE SHELLFISH Oysters are one of the few animal foods which contain carbohydrates. They are considered almost a perfect food, like milk. When cooking oysters for stew, they should be put into their own liquor and removed the moment they are plump and the edges are curled.

Oyster Fricassee.—Drain, wash and boil the oysters in the liquor, using fifty oysters. Put two tablespoonfuls of butter into a saucepan, add two tablespoonfuls of flour. Add enough milk to make the liquid one pint. Cook five to eight minutes in the flour and but-

ter which have been well blended and cooked; add the oysters, a teaspoonful of salt, a dash of cayenne, the yolks of two eggs and a tablespoonful of chopped parsley. Serve in patty shells or umbrella cases.

Escalloped Oysters—Put a layer of drained oysters into a baking pan, season well with salt and pepper and dot with bits of butter. Add a layer of crumbs and another layer of oysters, cover with buttered crumbs and season as before. Add milk to well moisten the oysters and come up between them. Bake until the oysters are plump and well done—about twenty minutes. Never bake oysters in more than two layers or the center will be undercooked or the outer ones overcooked.

Broiled Oysters—Wash and dry the oysters between towels. Season with salt and pepper, lift by the tough muscle and dip into butter, then into rolled cracker crumbs which have been seasoned. Place in a buttered broiler and cook until the juices flow. Turn while broiling.

Panned Oysters—Have a large iron frying pan smoking hot. Drain the oysters and toss into the pan, shake quickly and add to each twenty-five oysters a tablespoonful of butter, a dash of cayenne, ten drops of onion juice and a half teaspoonful of salt. When boiling hot and the edges curled, serve on buttered toast.

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Woodburn Opens New Market One Block Off Carson

I. M. Woodburn will celebrate the opening of his new meat market and grocery at the corner of Madrid and Sonoma avenues Saturday. This is the first food store to locate in the rapidly growing district north of Carson street and Mr. Woodburn has arranged a number of gifts for visitors on the opening day. Every housewife calling at the store Saturday will receive a one pound loaf of Holsum or Snydam's bread and a shopping bag, free of charge, according to Mr. Woodburn and a number of special bargains have been advertised in another page of this paper.

The new market at Madrid and Sonoma is a model in modern design, embodying the latest improved and most sanitary equipment including electrical refrigeration, and a cordial invitation is extended by Mr. Woodburn to all to come and inspect the market and receive the gifts on the opening day, Saturday, March 3.

Mr. Woodburn is well known in Torrance, having conducted a food store with his mother, Mrs. Janet Woodburn, for the past five years at the corner of 218th street and Cabrillo avenue.

Read Our Want Ads!

TORRANCE THEATRE "Consistently Good Pictures" Torrance, Calif. Phone 132. Saturdays and Sundays—Continuous Starting 2:30 P. M. Other Days—Continuous Starting 6:30 P. M. Adults, 25c Children under 12, 10c. THURSDAY and FRIDAY, MAR. 1-2—Last Showing MARY PICKFORD in "My Best Girl" SATURDAY, MAR. 3—Continuous Starting 2:30 PATSY RUTH MILLER in "RED RIDERS OF CANADA" The true story of this fearless, dashing, daring body of men who enforce the law against terrific odds in frozen wastes! Fox Imperial Comedy "A SILLY SAILOR" Fabrics "PERILS OF THE JUNGLE," Chapter 9. Review SUNDAY, MAR. 4—Continuous, Starting 2:30 DOROTHY MACKAIL and JACK MULHALL in "MAN CRAZY" "Are modern girls MAN CRAZY?" "Is Your daughter MAN CRAZY?" "Is every woman MAN CRAZY?" "Everybody's going MAN CRAZY Sunday" "NOW I'LL TELL ONE," Chas. Chase Comedy Also the tenth of H. C. Witwer's Beauty Parlor Features with Al Cooke and Kit Guard INTERNATIONAL NEWS MONDAY, TUESDAY, MAR. 5-6—Starting 6:30 "BABY MINE" Starring the funniest comedy pair of all times—KARL DANE, GEORGE K. ARTHUR The farce that Broadway roared at for many months, is here now as a comedy sensation. With CHARLOTTE GREENWOOD "HOT HOUSE HAZEL," Van Bibber Comedy" Also "WILL ROGERS in Paris" WED., THURS., FRI., MAR. 7-8-9—Starting 6:30 "If Wishes Come True" Bray Cartoon Thursday and Friday ONLY INTERNATIONAL NEWS

LOMITA THEATRE PICTURES ARE FIRST RUN IN THIS DISTRICT Admission, 10c and 15c Show Opens Promptly at 7:00 P. M. THURSDAY and FRIDAY, MARCH 1-2 LAURA LA PLANTE in "SILK STOCKINGS" Collegians, "Crimson Colors" Comedy, "Always Late" Also News Reel Thursday Night Only—GIFT NIGHT Notice: Friday night this show will be for the benefit of the Lomita Court, Order of Amaranth. SATURDAY, MARCH 3 REED HOWES in "CRASH O' DAWN" Comedy, "Fire" Felix, "In Love" Also GIFT NIGHT SUNDAY and MONDAY, MARCH 4-5 LON CHANEY in "LONDON AFTER MIDNIGHT" Serial, "Trail of the Tiger" Comedy, "Bum's Rush" TUESDAY and WEDNESDAY, MARCH 6-7 A BIG DOUBLE FEATURE "WOLF FANGS" "LIGHT in the WINDOW" Also Cartoon, "Skating Instructors"

Laura LaPlante Lon Chaney at Lomita Show

Big Week Ahead with Benefit Friday Night for Amaranth The bill for the coming seven days at the Lomita Theatre includes so many super features that it seems needless to say anything about the pictures except their names.

Tonight and Friday, Laura LaPlante comes in "Silk Stockings," followed Saturday by Reed Howes in "Crash o' Dawn," and then on Sunday and Monday, the inimitable Lon Chaney appears in what many say is his best vehicle, "London After Midnight."

Thursday and Wednesday next week, the Lomita Theatre is offering a double bill: "Wolf Fangs" and "Light in the Window."

The management has generously agreed to make the Friday night show this week a benefit for the Lomita Court of the Amaranth, and it is hoped that a good turn out of local people will result.

Thursday and Saturday, as usual, are gift nights and a generous assortment of comics and incidental pictures are being booked for the coming week. It will be a week that local theatre lovers can well afford to watch closely.

Torrance We're Here In the friendliest spirit, intending to do our share in upbuilding the beauty and importance of this section, hoping for a welcoming hand from our historic neighboring town, we greet you. HOLLYWOOD RIVIERA Formal Opening, March 4th With a gay all-day celebration, a colorful Spanish fiesta and talks on the romance of California by John Steven McGroarty and other famous men, Torrance's new neighbor, Hollywood Riviera, will make its bow as a new ideal beach community on Sunday, March 4. Come and visit with us. Give us a neighborly hand. Hear of our plans to build one of the finest communities in the world on the gently sloping hills fronting a full mile of beach just to the west of your town. Four years have gone into the careful planning of Hollywood Riviera. Mark Daniels, one of the world's foremost landscape architects and city planners, has created his masterpiece in this new beach neighbor of Torrance. Wisely restricted, with all utilities underground, with architecture carefully supervised, with parks, playgrounds, schools, civic center and shopping center planned in advance, Hollywood Riviera will be a source of local pride and beauty forever. Come to the opening celebration. But come beforehand, too, and judge the possibilities of Hollywood Riviera for yourself. CLIFFORD F. REID FORTUNE INC. FOUNDERS 621 South Western Avenue TWENTY YEARS OF FAITHFUL SERVICE